

Zandvliet Equus Chardonnay 1999

MAGNUMS - OUT OF STOCK: LAST AVAILABLE AT NEDERBURG AUCTION 2004

Equus, Latin for horse, depicts the mythical horse, the Unicorn on the label. This legendary animal had, protruding from its forehead, a single horn reputed to have magical properties especially as an antidote to poisons. Exceptional gold / green / straw colour. This exciting blend of Chardonnays shows just the necessary oaked complement to give extra breadth of palate, complexity and flavour. Packed with citrus and lemony flavours and aromas, it has a persistent aftertaste. The large bottle size has ensured a slow bottle ageing, beautifully fusing together all the components.

A great food companion. Enjoy with all foods.

variety : Chardonnay | Chardonnay

winery : Zandvliet Wine Estate

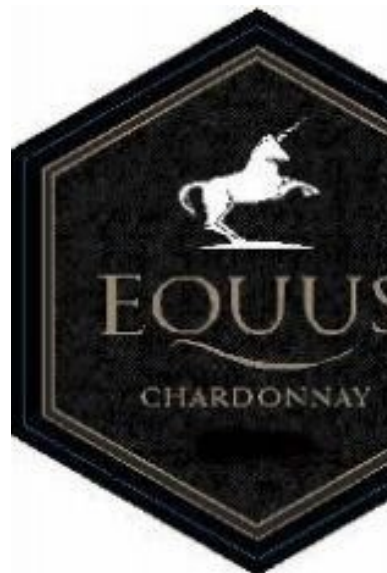
winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : <4.0 g/l="">pH : 3.3 ta : 5.7 g/l

type : Red style : Dry body : Medium taste : Fruity

pack : Bottle



ageing : Can still be laid down.

in the vineyard : Early-season French variety, made world famous by the growers in Burgundy and Chablis in France. Perhaps the most versatile white winegrape variety, allowing many different styles and producing an array of flavours from toffee, butterscotch and nuts to citrus, pineapple and peach, depending on the terroir. Production 70-100hl per hectare. Early ripening. Definitive lemon and citrus flavours produced in Zandvliet's kalkveld terroir.

about the harvest: Night harvested by machine, always fully ripe.

in the cellar : Skin contact at 3-5°C up to 36 hours depending on the health of the grapes. Fermented at 15°C. All wines underwent malolactic fermentation, with development on the lees for 90 days. This blend is fermented in new French (50%), American (20%) and Russian (5%) oak barrels. The wine remained in the barrel for up to 100 days, undergoing regular stirring of the lees. Equus Chardonnay is blended in such a way that the oak presence is felt, but not to overpower, giving complexity and extra dimension.